

AMENDMENTS

IN THE SPECIFICATION:

Applicant brings to the Examiner's attention the replacement specification submitted herewith. Due to the number of minor changes to the specification, Applicant hereby submits a substitute specification to replace that originally submitted.

IN THE CLAIMS:

Applicant respectfully requests the following amendments to the claim set:

9. (currently amended) A method for freeze concentrating ~~morinda~~ Morinda citrifolia comprising the steps of:

freezing, at a first temperature, the most dilute components of a morinda Morinda citrifolia slurry to effectuate a separation of substantially pure water as ice crystals from said Morinda citrifolia slurry;

extracting said ~~components~~ ice crystals by sifting;

freezing, at a second temperature, more concentrated portions of the morinda a remaining substantially non-aqueous portion of said Morinda citrifolia slurry at a lower temperature, wherein said second temperature is less than said first temperature; and

extracting the more concentrated portions of the morinda recovering, from said remaining substantially non-aqueous portion of said Morinda citrifolia slurry, concentrated Morinda citrifolia.

10. (currently amended) The method of claim 9 wherein said ~~morinda~~
Morinda citrifolia slurry ~~has substantial~~ comprises pulp ~~product~~.

11. (currently amended) The method of claim 9 wherein said ~~chilling~~ freezing
at a second temperature occurs in gradients associated with ~~the~~ freezing points of ~~said slurry's~~
~~constituent~~ various non-aqueous components remaining in said remaining ~~(substantially non-~~
aqueous portion of said Morinda citrifolia slurry.

12. (currently amended) The method of claim 11 wherein said ~~constituent's~~
~~components~~ various non-aqueous components are removed from said slurry.

13. (currently amended) The method of claim 12 wherein said removed
~~constituent components are~~ various non-aqueous components ~~have~~ comprise different
concentrations of ~~morinda~~ Morinda citrifolia.

14. (currently amended) The method of claim 9 wherein therapeutic oils
~~incorporated in~~ indigenous to the morinda Morinda citrifolia slurry are not volatilized during the
~~process~~ method.

15. (currently amended) The method of claim 9 wherein said Morinda
citrifolia slurry comprises phytochemicals, and wherein said concentrated Morinda citrifolia

substantially retains said phytochemicals ~~the resulting concentrate retains all of the health benefits of the slurry.~~

16. (currently amended) The method of claim 9 wherein said Morinda citrifolia slurry comprises flavor, and wherein said concentrated Morinda citrifolia substantially retains said flavor ~~the resulting concentrate retains the morinda Morinda citrifolia flavor within the concentrate.~~

17. (currently amended) A ~~morinda~~ Morinda citrifolia concentrate resulting
from concentrating, by having been freeze concentrated concentration, a Morinda citrifolia slurry
comprising so as to retain volatile flavoring and therapeutic constituents phytochemical
components, wherein said Morinda citrifolia concentrate substantially retains said volatile
flavoring and phytochemical components.
